

PLATTERS

SMALL SERVES - 15/20PPL
LARGE SERVES - 25/30PPL

DOMESTIC CHEESE PLATTER SM \$320 LG \$480

Selection of soft cheese, cheddar, Swiss, mozzarella and provolone cheese, served with grape, chutney and breads

IMPORTED CHEESE PLATTER SM \$440 LG \$660

Selection of European cheese, chutneys, jelly served with grapes, crostinis and fresh bread basket

WHOLE FRUIT BASKET \$6/person

Selection of orange, banana and apples

DOMESTIC FRUIT PLATTER SM \$240 LG \$360

Cantaloupe, honeydew, grapes, strawberries and pineapple, fresh honey mint yogurt dipping sauce

EXOTIC FRUIT PLATTER SM \$320 LG \$480

Pineapple, mango, papaya, star fruit, gooseberries, physalis, watermelon and fresh honey mint yogurt dipping sauce

PLATTERS

SMALL SERVES - 15/20PPL
LARGE SERVES - 25/30PPL

FRESH BERRY + DARK CHOCOLATE

SM \$280 LG \$420

Served with honey mint yogurt , fresh berry and dark chocolate

FRESH VEGETABLE PLATTER SM \$240 LG \$360

A selection of our freshest vegetable on hand served with ranch dipping sauce

ANTIPASTO PLATTER SM \$320 LG \$480

Selection of pickled vegetable, hummus, roasted red peppers, olives, marinated artichoke served with bread and crostinis

CHARCUTERIE BOARD SM \$400 LG \$600

Selection of cured and dry aged mets, pickles, mustards and selection of breads and crackers

GOURMET PLATTER SM \$360 LG \$540

Selection of vegetable, dips, domestic cheese and deli meats served with bread and crackers

PLATTERS

SMALL SERVES - 15/20PPL
LARGE SERVES - 25/30PPL

PREMIUM PLATTER SM \$500 LG \$750

Selection of our finest European meats, cheese and vegetables served with artichoke dip, hummus, bread and crostinis

BREAKFAST

AVAILABLE FOR 25 PEOPLE OR MORE

AMERICAN \$16/person

Traditional breakfast (bacon, scrambled eggs, hash brown, bread)

EUROPEAN \$18

Hard boiled eggs, English muffin, capicollo, hash brown (add smoked salmon for \$6/person)

CONTINENTAL \$14/person

Assorted pastry platter (danish, croissant, strudels) or Assorted Muffins with jam + butter with yogurt and granola platter

Morning Snacks \$12/person

Choice of:

Assorted cookie platter

Assorted dessert square (carrot cakes , brownies, berry crumble)

or

Assorted banana, blueberry or carrot bread platter

LUNCH

Assorted sandwich platter \$22/person

Assorted meats and breads

With fresh made salad + assorted dessert squares

Add: house made soups, chowder or stew

+ \$6/person

gluten free bread available

vegetarian option: paneer with chimichurri sauce wrap

Lunch buffets - \$28/person

Includes green salad (+\$2 for Caesar salad) and assorted dessert squares

Beef lasagna served with focaccia garlic toast

Hearty beef stew served with bread and butter

Teriyaki chicken stir fry on coconut basmati rice

Creamy chicken pesto penne , focaccia garlic toast

LUNCH

Team Lunch Platter \$22/person

*Copperhouse signature pizza (3 pieces/person),
salt + pepper chicken wings (4 wings/person) with ranch
+ Frank's Hot dipping sauce.*

Add:

*House made Caesar salad or Riverside salad + \$6/person
Assorted dessert squares + \$4/person*

Vegetarian Lunch Options:

*Three cheese bean lasagna \$26/person
(goat cheese , parmesan and mozzarella cheese) with
Focaccia garlic toast*

*Chimichuri Vegetarian Rice Bowl \$24/person
on coconut basmati rice with balsamic caramel black
beans and sweet potato chilli*

Minestrone soup and quinoa salad duo \$18/person

DINNER

ALL BUFFET DINNER MENUS COME WITH TWO
SALADS, BUNS + BUTTER, ASSORTED DESSERTS

Bronze Buffet - \$37/person

Beef lasagna

Chicken Alfredo rigatoni

*Vegetarian stir fry, with chimichurri paneer skewer and
coconut rice*

Silver Buffet - \$47/person

*Beef brisket with baby roast potatoes
or Pork belly*

Great slave trout filet with coconut basmati rice

*Three cheese Primavera + bean rigatoni casserole with
garlic toast*

DINNER

ALL BUFFET DINNER MENUS COME WITH TWO
SALADS, BUNS + BUTTER, ASSORTED DESSERTS

Gold Buffet - \$57/person

Prime rib or Boar cannelloni with garlic mashed potatoes

Blackened whitefish fillet

Italian mushroom risotto

Stuffed cremini mushroom

Option to substitute prime rib for lamb shank

DINNER

PLATED DINNER WITH CHOICE OF SOUP OR SALAD
AND HOUSE MADE DESSERT

Bronze Plated - \$37/person

Beef Lasagna

Chicken Pesto

Burger

Bean Casserole Pasta

Silver Plated - \$47/person

Lamb Shanks

Chicken Supreme

Whitefish

Chimichurri paneer Skewer

DINNER

PLATED DINNER WITH CHOICE OF SOUP OR SALAD
AND HOUSE MADE DESSERT

Gold Plated - \$57/person

Duck

Trout

Striploin

Stuffed Cremini Mushroom

Upgrades available. Please ask your booker for details.

RECEPTION

MINIMUM ORDER 24 OF EACH CANAPÉS

Pub Appies - Choose Four - \$20/person

Salt + Pepper Wings (3/person)
with ranch dipping sauce and Frank's Red Hot
BBQ Meatballs (3/person)
Pork Souvlaki Skewer (1/Person)
Mini Vegetable Spring Rolls (3/person)
Chicken Satay (2/person)
Deep Fried Pickles (2/person)
Veggie Samosas (2/person)

RECEPTION

MINIMUM ORDER 24 OF EACH CANAPÉ

Cold - Choose Three - \$28/person

Shrimp (4/person)

P.E.I Mussels

Oyster (4/person)

Smoked Salmon and Cream Cheese

Beef Carpaccio and spiced caramel

Bison Tataki

Duck Confit Phyllo Pastry

Spiced Caramel Smoked Chipotle Pork Belly

RECEPTION

MINIMUM ORDER 24 OF EACH CANAPES

Canapés and Hors D'oeuvres - \$6/person

Hot:

Aranchini (1/person)

Lamb Lollipop (2/person)

Great Slave Fish Croquette (2/person)

Bison Skewers (2/person)

Mini Beef Wellington (1/person)

*Stuffed Cremini Mushroom with herbed cream cheese
(2/person)*

Crispy Chicken Tenders (2/person)

Duck Confit Phyllo (2/person)

Spanakopita (2/person)

Chipotle Pork Tacos (1/person)

RECEPTION

MINIMUM ORDER 24 OF EACH CANAPES

Canapés and Hors D'oeuvres - \$6/person

Cold:

Smoked Salmon and Herbed Cream Cheese on Italian Crostini (2/person)

Bison Tataki on Crostinti, Dijon Mayo (2/person)

Beef Tartare on Potato Gaufrette (2/person)

Roasted Red Peppers, Smoked Artichoke, Goat Cheese on Baguette and Balsamic Caramel Drizzle (2/person)

Smoked Salmon Roulade, Grilled Pineapple, Roasted Red Peppers, Herb Cream Cheese on Baguette (2/person)

Personalized menus available. Meet with the Chef to create a menu unique to your guests.

Suggestions include, but are not limited to: Carving stations, Wild Game options

Holiday menus and Special Occasion Menus for birthdays, weddings, retirement parties and more.